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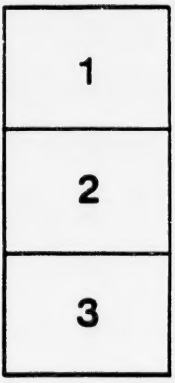
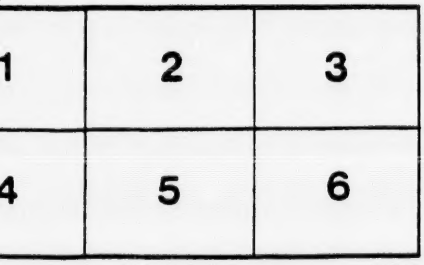
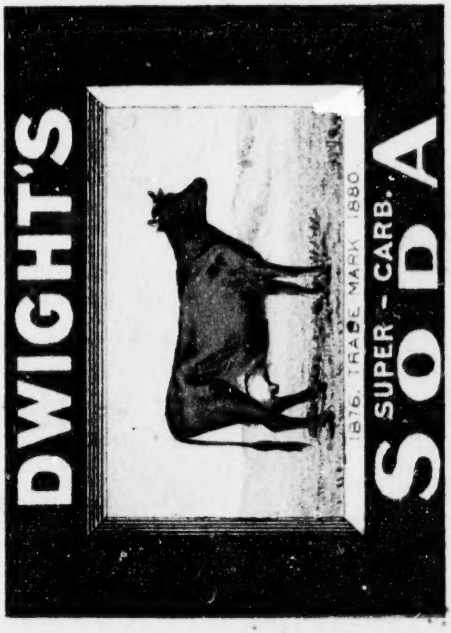




DWIGHT'S
Cow-Brand Cook-Book



ESTABLISHED HALF A CENTURY.

JOHN DWIGHT AND COMPANY

TORONTO. – MONTREAL.

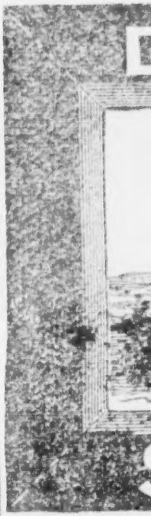
DWIGHT

Cowley

Cow Brand.

ONTARIO. QUEBEC.
NEW BRUNSWICK, NOVA SCOTIA, MANITOBA,
BRITISH COLUMBIA. PRINCE EDWARD ISLAND.

FIRS



CHE

WILLIAM B
TORONT

TO MAKE HOME HAPPY.

The most important of all things pertaining to the Kitchen and Cookery, to Happiness and Health, is the "Staff of Life," otherwise **GOOD BREAD and BISCUITS**, to say nothing of the thousand and one delicacies of Cakes Waffles, Puddings, Pies, etc., that the children love so much, and which, when well made and properly cooked, are no detriment to health, but are, on the contrary, both nourishing and of the greatest value in giving variety to the s mewhat monotonous routine of Meat and Vegetables that go to make up the Bill of Fare of the average American family.

Hence, the first thought of every good Housewife is,

How can I make this good Bread and delicious Biscuit, and at the same time be economical in the use of the material?

We have endeavored to answer these questions,

First—By giving you this small book of long-tried and well proved, practical and economical Receipts, and

Second—By offering to the public, through its pages, the

FIRST, BEST AND CHEAPEST

OF ALL

SODA

DWIGHT'S "COW BRAND."

VALUABLE RECEIPTS.

The use of DWIGHT'S COW BRAND SODA is recommended in all receipts where Soda is to be used.

DWIGHT'S COW BRAND SODA has no superior for all purposes for which Soda can be used, being free from the impurities of ordinary Soda and requiring much less. It renders all cookery more delicate in appearance and flavor, as well as more wholesome.

The best way of using Soda is with some acid; the most common are Cream of Tartar and sour milk; two teaspoonfuls of Cream of Tartar and one teaspoonful of Soda are the proper proportions to a quart of sifted flour.

When Cream of Tartar is used, sift it carefully into the flour, and mix it thoroughly. Dissolve the Soda in water or milk sufficient to work the sponge; the quicker this is done, and the dough put in the oven, the lighter it will be.

Whenever Cream of Tartar is mentioned, if you will substitute sour milk, or buttermilk, you will have equal or better results.

DWIGHT'S COW BRAND SODA being absolutely pure and of superior strength, may make your cookery yellow. Use less next time. If the proper quantity is used, your cookery will be light, sweet and wholesome.

When sour milk is used, the judgment of the cook must determine the proportions, as the milk may vary in degree of acidity. Sift the Soda into the flour with the same care as directed for Cream of Tartar; knead the mass as soon as possible and bake immediately.

NOTE.—*The sponge or batter should always be kneaded as thin as convenient to handle, as when too stiff it will not rise well.*

☞ These directions and receipts are intended for *pure Cream of Tartar*. When this Soda has been used as directed, if your cookery be yellow, you may be sure that the Cream of Tartar is not pure.

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MARION HARLAND'S RECEIPTS.

Seventeen of the following Receipts marked ◆ are taken from "Common Sense," and "Book of Forty Puddings," compiled by MARION HARLAND, and are published by permission.

TO MAKE A DELICIOUS BISCUIT.

Take one quart of flour, one teaspoonful of salt and a small teaspoonful of Dwight's Cow Brand Soda; sift thoroughly together; then rub in a heaping teaspoonful of lard or butter and add sufficient *sour* milk or buttermilk to make a soft dough—just stiff enough to handle with the floured hand. Roll out the dough, and cut out the biscuits. Bake immediately.

HAVE THE OVEN AND PANS HOT BEFORE MIXING.
PUT THE DOUGH INTO THE OVEN SOON AS MIXED.

Nice Biscuit.

Two quarts sifted flour; two large tablespoonfuls of lard, two teaspoonfuls of Dwight's Cow Brand Soda, sifted and mixed well with the flour; salt; mix to a soft dough with sour cream; work well but do not handle much. Bake in quick oven.

Minute Biscuit.

One pint of sour milk or buttermilk; one teaspoonful of Dwight's Cow Brand Soda; two teaspoonfuls of melted butter. Flour to make soft dough, just stiff enough to handle. Mix, roll and cut out rapidly, with as little handling as may be, and bake in a quick oven.

Beaten Biscuit.

One quart of flour; one large tablespoonful of lard; one teaspoonful of salt; a small pinch of Dwight's Cow Brand Soda; mix into a stiff dough with sour milk or water, and beat thirty minutes; or if you have a kneader run the dough back and forth until rather soft and perfectly smooth.

Breakfast Gems.

One cup sour milk; one teaspoonful salt; one cup rye or graham flour; half cup of white flour sifted with one even teaspoonful of Dwight's Cow Brand Soda; quarter cup molasses. Before beginning to make the gems, place the gem pans in the oven to get very hot; then mix the milk, molasses and salt together. Add the flour, stir the whole thoroughly, and bake one-half hour.

Graham Muffins.

Two cups graham; one cup flour; two tablespoonfuls molasses or one tablespoonful sugar; one teaspoonful Dwight's Cow Brand Soda; two teaspoonfuls pure cream of tartar; salt. Mix with milk, or use one egg and mix with water.

Buckwheat Cakes.

One quart of sour milk or buttermilk; two tablespoonfuls molasses, and one or two beaten eggs stirred into the milk, with salt to taste. Then add common flour and buckwheat flour in equal portions enough to make a nice batter. Sift two teaspoonfuls Dwight's Cow Brand Soda in with the flour. Mix all thoroughly, and bake quickly.

Kentucky Corn Egg Bread.

Use one and a half pints of meal; one pint of sour buttermilk; one small teaspoonful Dwight's Cow Brand Soda (not heaping) stirred in milk; two eggs, which beat before adding to above; one teaspoonful of salt; one tablespoonful of melted lard. Mix batter well, have pan hot, greased, and bake quickly. This recipe will answer for Corn Muffins also.

Oat Meal Cake.

One cup of cream; two of sour milk; two tablespoonfuls of brown sugar; one large teaspoonful of Dwight's Cow Brand Soda dissolved in the sour milk, and oat meal enough to form a batter.

Muffins.

Three cups flour; two teaspoonfuls cream of tartar; one teaspoonful Dwight's Cow Brand Soda. Mix it with one egg, one tablespoonful of sugar, three of melted butter, a little salt, and two cups of sweet milk. Bake in gem pans.

Sweet Muffins.

One quart flour; two cups milk; half cup sugar; two eggs; two teaspoonfuls pure cream of tartar; one teaspoonful Dwight's Cow Brand Soda; a little salt; butter the size of an egg. Melt the butter with four tablespoonfuls of warm water; beat thoroughly. Bake in muffin pans thirty minutes in a quick oven.

◆ Buttermilk Muffins.

One quart of buttermilk, or "loppered" sweet milk; two eggs; one teaspoonful of Dwight's Cow Brand Soda, dissolved in warm water; one teaspoonful of salt; flour to make good batter. Beat the eggs well and stir them into the milk, beating hard all the while; add the flour and salt, and at last the Soda.

Corn and Meal Muffins.

One pint of sour milk; one teaspoonful of Dwight's Cow Brand Soda; one egg; one teaspoonful salt; stiffen with corn meal, adding a small quantity of flour.

Spoon Corn Bread.

Scald one pint of meal; when cold, add one cup of milk, three well-beaten eggs, pinch of salt, and one small teaspoonful of Dwight's Cow Brand Soda, and one of pure cream of tartar. Bake one hour in a pudding dish.

◆ Auntie's Cakes (*Without Eggs*).

One quart of sour, or buttermilk; two small teaspoonfuls of Dwight's Cow Brand Soda, and one teaspoonful of salt; flour to make a tolerably thick batter. Stir until smooth—no longer—and bake immediately.

Graham Cakes

Two cups of brown flour; one cup of white flour; three cups of sour, or buttermilk; one full teaspoonful of Dwight's Cow Brand Soda, dissolved in warm water; one teaspoonful of salt; one tablespoonful of lard; three eggs, beaten very light. If you use sweet milk, add two teaspoonfuls of cream of tartar. Bake as soon as they are mixed.

Waffles.

One quart sour milk; three eggs; a small teacupful of butter or lard; a small teaspoonful of Dwight's Cow Brand Soda, dissolved in warm water; salt and flour enough to make a thick batter. Beat eggs separately until very light.

Waffles (*cream of tartar*)

One quart of flour; four eggs; two tablespoonfuls of butter, two teaspoonfuls cream of tartar; one teaspoonful of Dwight's Cow Brand Soda; a little salt. Make a batter with milk, and bake in very hot waffle irons.

Unfermented Bread, made without yeast, avoiding the decomposition produced in the flour by yeast; peptic, palatable and wholesome, may be eaten warm and fresh without distress.

RECEIPT FOR MAKING ONE LOAF

One quart flour, one teaspoonful salt; half a teaspoonful sugar; [illegible] teaspoonfuls Dwight's Cow Brand Soda, and two even teaspoonfuls pure cream of tartar; half medium sized cold boiled [illegible] Sift together flour, salt, sugar, soda and cream of tartar; rub in the potato; add sufficient water to make a stiff batter; [illegible] It will be [illegible] to the [illegible] of the [illegible] Do not [illegible] Bake the batter in a well greased pan, [illegible] inches long, and 4 inches deep, filling about half full. The loaf will rise to fill the pan when baked. Bake in a very hot oven forty-five minutes, placing paper over first fifteen minutes baking to prevent crusting too soon on top. Bake at once. Don't mix with milk.

Boston Brown Bread.

[illegible]

Boston Brown Bread.

[illegible]

Steamed Brown Bread.

[illegible]

Indian Brown Bread.

[illegible]

Brown Bread.

[illegible] Daight's Cow [illegible] Steam three hours and bake one-half hour.

Steamed Corn Bread.

[illegible] two tablespoonfuls [illegible] white sugar; [illegible] milk or buttermilk, [illegible] one teaspoonful of salt; [illegible] sugar or [illegible] molasses. Beat very hard and [illegible] milk; [illegible] a pudding cloth tightly over it, and [illegible] have no steam, [illegible] in the top of a pot of [illegible] water, to [illegible] it down [illegible] the surface of the liquid. [illegible] the cloth [illegible] about the mould, to keep it [illegible] half and set in an oven ten minutes. [illegible] a hot plate, and eat while warm. This will do for pudding [illegible] cut up with pudding sauce.

Buns.

[illegible] eggs; [illegible] Cow Brand Soda. [illegible] sponge. In the [illegible] you can [illegible] in a cool place [illegible] and put in pans to rise. After baking, rub over with sugar and water or the white of an egg.

Flour Griddle Cakes.

One pint sour milk, a little butter; salt; flour for a stiff batter, two eggs; [illegible] teaspoonful Davidson's Cow Brand Soda.

Soft Gingerbread.

One cup of butter, one cup of molasses, one cup of sugar, one cup of sour milk, [illegible] teaspoonfuls of Davidson's Cow Brand Soda, dissolved in warm water; one tablespoonful of ginger; one tablespoonful of cinnamon; [illegible] of flour—enough to make it as stiff as [illegible] butter, [illegible] a little thicker. Warm in [illegible] butter, sugar, [illegible] set the molasses [illegible] warm; beat [illegible] add the milk to the warmed mixture, then the eggs, the soda, and lastly the flour. Beat very hard ten minutes, and bake at once in a loaf, or in small tins. Half pound raisins, seeded and cut in half, will improve this excellent gingerbread. Dredge them well before putting them in. Add them at the last.

Gold Cake.

One pound of sugar; one-half pound of butter; one pound of flour; yolks [illegible] grated rind of one orange, and juice of two lemons; one teaspoonful of Dwight's Cow Brand Soda, dissolved in [illegible] water. Cream the butter and sugar, and stir in the yolks. Beat very hard for five minutes before putting in the flour. The Soda next, and lastly the lemon juice, in which the grated orange peel should have been steeped and strained out in a piece of thin muslin, leaving the flavoring and coloring matter in the juice. Flavor the icing also with lemon.

Farmer's Fruit Cake.

Soak three teacupfuls of dried apples in warm water over night, chop slightly in the morning and simmer two hours in two cupfuls of molasses; add two eggs; one cupful of sugar; one cupful of sweet milk; three-fourths of a cupful of butter; one and a half teaspoonfuls of Dwight's Cow Brand Soda; flour to make rather thick batter. Bake in quick oven.

Marble Cake.

Sugar Part.—Whites of three eggs; half cupful of butter; [illegible] cupful cream; [illegible] cupfuls flour; one teaspoonful cream of tartar; half teaspoonful of Dwight's Cow Brand Soda.

Dark Part.—Yolks of three eggs; one cupful of molasses; half cupful of butter; two cupfuls of flour; one teaspoonful of Dwight's Cow Brand Soda; one-third of a cupful sour milk, and flavor with cloves, cinnamon and nutmeg. Butter the pan and alternate the dark and light, putting the light on top.

Marble Cake.

White.—One cupful of butter; one of cream or sweet milk; two of white sugar; four of flour; whites of eight eggs and two teaspoonfuls of baking powder. Flavor with lemon.

Black.—Half cupful of butter; half cupful of sour milk; one of brown sugar; one-half of New Orleans molasses; three of flour; yolks of four eggs and one whole one added; one teaspoonful of Dwight's Cow Brand Soda; half teaspoonful each of cloves, cinnamon, allspice and nutmeg. Put in pan in alternate layers, using a smaller portion of white than black.

[illegible]

[illegible] half cupful of [illegible] half [illegible] [illegible] [illegible]

Loaf Cocoanut Cake.

[illegible] of sugar; one of [illegible]

Perfection Cake.

[illegible] of butter; half [illegible] of flour; whites of seven eggs; one [illegible] the flour and a half teaspoonful [illegible] the milk; add to it the [illegible] then the milk and soda, [illegible]

Fruit Cake.

[illegible] of butter; one pound [illegible] two pounds of currants; half [illegible] of molasses [illegible] grated; one [illegible] and very little [illegible] and cinnamon, and bake half an hour [illegible] of water in the oven.

Cookies.

[illegible] of sugar; one cupful of butter; five eggs; two [illegible] at a time; one teaspoonful [illegible] Dwight's Cow Brand soda; flour enough to make [illegible]

Caramel Pie.

[illegible] eggs; one cup and a half of sugar and flour, and one teaspoonful [illegible] Bake in a round tin pan.

[illegible] cup each of grated chocolate and water, [illegible] Bake in a well-buttered tin, then pour over the pie, in which the cream has been placed.

[illegible] one pint of milk; two well-beaten eggs; two [illegible] of cocoanut and two yolks of a cupful sugar together [illegible] nearly done, add one-half a cup of butter.

Egg Sauce.

The whites of two eggs beaten to a stiff froth; one and a half [illegible] sugar; four tablespoonfuls of sweet milk.

John's Delight.

[illegible] half [illegible]

Foaming Sauce.

[illegible]

Puff Pudding.

[illegible]

Blueberry Pudding.

[illegible] Dwight's [illegible]

Blueberry Cake.

[illegible] Dwight's "Cow Brand" [illegible]

Royal George.

One cup of sour cream; half a teaspoonful of Dwight's "Cow Brand" Soda, dissolved in a little cold water and a little salt. Add [illegible] Line a pudding dish with the paste rolled [illegible] with pared and quartered apples, with a little sugar and cinnamon between them. Cover with the rest of the paste and bake until the apples are thoroughly cooked. Serve with "Bavarian Sauce" or butter and sugar.

Sunnybank Shortcake,

Almond Jumbles.

Charlotte Russe Pie.

Filling—Pure, sweet cream, beaten until stiff; sweeten to taste; flavor with vanilla; cut open pie, fill and put some cream on top. Two cups of cream will fill two pies.

Black Pudding

One teacup [illegible] half teacup [illegible], one teaspoonful [illegible] Cow [illegible] steam three hours. [illegible]

Soft Gingerbread with Whipped Cream.

One [illegible] Soda; [illegible] with hot water [illegible] and flavored with [illegible]

Dutch Apple Dumplings.

One [illegible] Dwight's Cow [illegible] butter, [illegible] spread half [illegible] four apples [illegible] two teaspoonfuls [illegible] like [illegible]

Sponge Cake.

Three eggs, [illegible] water, and half [illegible] and three cups of [illegible] stirred in; one [illegible] Dwight's Cow [illegible] heaping.

Sponge Cake.

Three eggs; one cup [illegible] Cow Brand Soda, [illegible] Brand Cream of Tartar, [illegible] Soda in [illegible] then add [illegible] and cake.

Jelly Roll

Three eggs; one cup [illegible] pure cream of tartar, half teaspoonful Dwight's Cow Brand Soda, half teaspoonful lemon; sift cream of tartar with the flour; dissolve the Soda in a very little water. Bake in shallow pan, spread with jelly while hot, and roll.

Lady Fingers.

[illegible]

[illegible] Cake.

[illegible]

[illegible].

[illegible] sugar, heat [illegible] gradually to [illegible] the lemon juice [illegible] a layer cake of it.

[illegible] Cake.

[illegible] and a half cups flour, [illegible] cup sugar [illegible] butter; flavored with [illegible]

White Cake.

[illegible] cup of butter, [illegible] Baking Soda, [illegible] cream of tartar [illegible] Bicarbonate.

Orange Cake.

[illegible] froth in the sugar; which that mighty mixed and the yolks previously [illegible] for five minutes; bake in five tins

[illegible]

[illegible]

[illegible]

[illegible] eggs; half [illegible]

Leather Cake.

[illegible] cup of butter, [illegible] pure cream, [illegible] Soda. A cup [illegible]

Coffee Cake.

[illegible] coffee; half cup butter; one cup sugar; one cup molasses; [illegible] Cow Brand Soda; one teaspoonful [illegible] cinnamon, one nutmeg; half pound [illegible]

Magic Cake.

[illegible] cup sugar; three eggs; one and a half [illegible] teaspoonful pure [illegible] Dwight's Cow Brand Soda [illegible] Flavor with lemon.

Rice Flour Cake.

[illegible] and three-quarter [illegible] quarter teaspoonful of Dwight's Cow Brand Soda. Flavor with lemon.

Molasses Cake.

One cup butter, two eggs, three cups molasses; one teaspoonful of Dwight's Cow Brand Soda; one cup sour cream; two teaspoonfuls ginger; six cups flour; this makes two medium sized cakes.

Chocolate Cake.

One cup butter; two cups sugar; three and a half cups flour; [illegible]

Icing.

[illegible] chocolate.

Bavarian Sauce.

[illegible] and stir into it one egg, [illegible] and one teaspoonful of cornstarch; [illegible] a very little vanilla.

Mock Bisque Soup.

[illegible] add a pinch of [illegible]

Boiled Bread Pudding.

[illegible] soaked in water; [illegible] Cow Brand Soda; about one cupful of flour. The bread [illegible] must be soaked in just as little water as possible. Boil the pudding in a well-greased mould two hours. Eat with sauce.

Chocolate Cookies.

[illegible] eggs; two-thirds cup butter; two teaspoonfuls pure cream of tartar; one and a half cups sugar; half cake chocolate; one teaspoonful Dwight's Cow Brand Soda; flour enough to roll.

JOHN DWIGHT & CO.'S

Suet Pudding.

[illegible]

Plum Pudding.

[illegible]

Good Christmas Pudding.

[illegible]

Mince Meat.

[illegible]

Christmas Mince Pies.

[illegible]

[illegible] Suet Pudding [illegible] Plum Pudding [illegible] Mince Meat [illegible] Mince Pies [illegible] Your money will be Right, sweet and wholesome.

Things Well to Know.

[illegible] pound.
[illegible] ounces.
[illegible] weigh one pound.
[illegible] one pound.
[illegible] one pound.
[illegible] one pound.
[illegible] one ounce
[illegible] weighs one ounce.

Weights and Measures for Cooks, etc.

[illegible]	1 quart
[illegible]	1 quart
[illegible]	1 quart
[illegible]	1 quart
[illegible]	1 quart
[illegible]	1 quart
[illegible]	[illegible] gill
[illegible]	[illegible] pint
[illegible]	[illegible] gill
[illegible]	1 gill
[illegible]	[illegible] ounces
[illegible]	1 ounce

We wish to call your attention to the ***beautiful and artistic package*** containing

DWIGHT'S COW BRAND SODA.

See that it has our ***trade mark, a Cow,*** on it, and take no other. You will get a beautiful package and a full weight pound of the purest and ***best Soda*** in the world, and it will cost you no more than ordinary brands of ***inferior quality.***

CARBONIC ACID GAS IN THE SODA

is the [illegible] and only [illegible] raising [illegible] as it is [illegible] now that

DWIGHT'S COW BRAND SODA

contains [illegible] Carbonic Acid Gas [illegible] other brands [illegible] when we [illegible] for [illegible] same time [illegible] of [illegible]

Although [illegible] people [illegible] the bread [illegible] or [illegible] light, [illegible] made with

DWIGHT'S COW BRAND SODA.

The answer is: The Carbonic Acid Gas. This is the only [illegible] one pound of Dwight's Cow Brand Soda [illegible] feet of Carbonic Acid Gas [illegible] power [illegible]

When Soda is mixed [illegible] and [illegible] over to [illegible] maker of Cream of Tartar [illegible] of its Carbonic Acid Gas [illegible] and becomes light, sweet [illegible] housekeepers [illegible]

DWIGHT'S COW BRAND SODA.

[illegible] DWIGHT'S COW BRAND SODA [illegible]

USEFUL INFORMATION FOR FARMERS

FERTILIZING MEADOWS

DWIGHT'S COW FEED SODA

Tables of Weights and Measures.

TROY WEIGHT.

24 grains make 1 pennyweight, 20 pennyweights make 1 ounce. By this weight, gold, silver, and jewels only are weighed. The ounce and pound in this, are same as in Apothecaries' weight.

APOTHECARIES' WEIGHT.

20 grains make one scruple, 3 scruples make one drachm, 8 drachms make one ounce, 12 ounces make 1 pound.

AVOIRDUPOIS WEIGHT.

16 drams make 1 ounce, 16 ounces make 1 pound, 25 pounds make 1 quarter, 4 quarters make 100 weight, 2000 pounds make 1 ton.

DRY MEASURE.

2 pints make 1 quart, 8 quarts make 1 peck, 4 pecks make 1 bushel, 39 bushels make 1 chaldron.

LIQUID OR WINE MEASURE.

4 gills make 1 pint, 2 pints make 1 quart, 4 quarts make 1 gallon, 31½ gallons make 1 barrel, 2 barrels make 1 hogshead.

TIME MEASURE.

60 seconds make 1 minute, 60 minutes make 1 hour, 24 hours make 1 day, 7 days make one week, 4 weeks make 1 lunar month. 28, 29, 30, or 31 days make one calendar month (30 days make 1 month in computing interest), 52 weeks and 1 day, or 12 calendar months make 1 year, 365 days, 5 hours, 48 minutes and 46 seconds, make 1 solar year.

CIRCULAR MEASURE.

60 seconds make 1 minute, 60 minutes make 1 degree, 30 degrees make 1 sign, 90 degrees make 1 quadrant, 4 quadrants or 360 degrees make 1 circle.

LONG MEASURE—DISTANCE.

3 barleycorns 1 inch, 12 inches 1 foot, 3 feet 1 yard, 5½ yards 1 rod, 40 rods 1 furlong, 8 furlongs or 1,760 yards 1 mile.

CLOTH MEASURE.

2¼ inches 1 nail, 4 nails 1 quarter, 4 quarters 1 yard.

MISCELLANEOUS.

3 inches 1 palm, 4 inches 1 hand, 6 inches 1 span, 18 inches 1 cubit, 28.8 inches 1 Bible cubit, 2½ feet 1 military pace, 1 knot or 6086.7 feet, 1 nautical mile.

SQUARE MEASURE.

144 square inches 1 square foot, 9 square feet 1 square yard, 30¼ square yards 1 square rod, 40 square rods 1 rood, 4 roods 1 acre.

SURVEYOR'S MEASURE.

7.92 inches 1 link, 25 links 1 rod, 4 rods 1 chain, 10 square chains or 160 square rods 1 acre, 640 acres 1 square mile.

CUBIC MEASURE.

1728 cubic inches 1 cubic foot, 27 cubic feet 1 cubic yard, 128 cubic feet 1 cord (wood), 40 cubic feet 1 ton (shipping), 2150.42 cubic inches 1 standard bushel, 231 cubic inches 1 standard gallon, [illegible] cubic foot [illegible] of a bushel.

Valuable Gold

[illegible] Honor in Hands in receipts for [illegible]

Rates of Postage.

[illegible]

[illegible]

Great Britain [illegible]

[illegible]

[illegible]

[illegible]

All letters [illegible]

Address [illegible] delivery to [illegible] matter of [illegible]

Letters [illegible] as well as [illegible]

Letters [illegible] able to [illegible] the Dominion, [illegible]

Letters [illegible] be delivered [illegible] at the Post Office.

Letters [illegible] may be [illegible] occupied [illegible] dressed will be [illegible] dressed.

[illegible]

Newspapers and Periodicals [illegible] tion, are authorized [illegible] in Canada, the United States and [illegible]

The postage [illegible] than once a month, [illegible] agents, and on all specimen newspapers [illegible] tion [illegible]

British [illegible] ions, as [illegible] rate of 1 cent per [illegible]

Third Class Matter.

Newspapers [illegible]

Transient newspapers [illegible] Canada, [illegible] States, per [illegible] but [illegible] postage. Transient newspapers and periodicals not [illegible] or, for delivery [illegible] cent.

Amount of Barbed Wire Required for Fences

[illegible]

[illegible] Daily Sawing.

[illegible]

[illegible]

[illegible] will [illegible] remedy for [illegible] when the [illegible] saw

SIMPLE REMEDIES.

"After four days more, as my supply of soda was done, I weighed the last day's milk of each cow, and set some of each in the test glass, to take the percentage of cream.

"'Miss Flanagan,' Jersey, fed no soda March 15 and 16, 1896, averaged in milk per day, 16½ pounds, testing 24 per cent. cream in glass. Then began to feed her Dwight's Cow Brand Soda, giving her a very small tablespoonful twice a day on her ensilage.

"March 26 and 27, after using the soda for ten days, she averaged milk per day 16¾ pounds, a gain of half a pound of milk per day. March 31, after being fifteen days on the soda, she gave 17 pounds milk per day, which tested 26 per cent. cream. Now, this young cow was due to calve in just four months, yet, instead of decreasing her yield, she not only held her own, but gained in the fifteen days three-quarter pounds milk per day while the cream test rose from 24 to 26 per cent.

"The other cow, 'Miss Daisy Dell,' 10 years old, and due to calve in five months from time of test. Before being fed any soda, March 15 and 16, 1896, averaged in milk per day 13¾ pounds, percentage of cream, 24. Then began to feed her two small tablespoons a day of Dwight's Cow Brand Soda. March 26 and 27 she averaged in milk per day 15¼ pounds, March 31 she gave in one day in milk 16 pounds, which tested in cream 28 per cent. Gain in milk per day at the end of fifteen days, 2½ pounds. Cream test rose from 24 to 28 per cent. This cow showed more benefit from the soda than 'Miss Flanagan,' which was exactly what we expected, partly because she had one month longer to go before calving, and partly because she was not doing as well as usual before she began feeding the soda. And this is where the value of the soda comes in. It is by no means claimed to be a substitute for grass or grain or hay, and to be a newly discovered food for cows in itself. Not at all; but it does claim to be a sweetener of the stomach; it claims the correcting of undue acidity, thereby strengthening digestion and putting the organs in a fit state to assimilate all the food given, and to extract the utmost benefit from it. Try it, and I don't think you will want to be without it, either in house or barn.

"One more point I can give you on the use of soda. There are few work horses whose shoulders do not swell when beginning spring work, and indeed many light harness horses suffer in the same way: In one gallon of water dissolve one pound salt, one half pound alum, and one-quarter pound Dwight's Cow Brand Soda. Keep in a well-corked jar, and bathe the shoulders three times a day and see how well it works. This is the prescription of the best 'Vet' I ever knew. Of course, soda is a common article, but it is of the greatest importance to get it absolutely pure, and in using Dwight's Cow Brand in packages you have something that you can rely upon."

Her Most Gracious Majesty Queen Victoria.


COW BRAND
TRADE MARK
1876
SODA